



AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

1. (original) Process for the preparation of a food product, characterized in that it comprises essentially at least one step of flavoring consisting in giving a smoked flavor to said food product and at least one step of coloring, independent of said flavoring step, consisting in giving a supplemental color or particular supplemental nuance to said food product, in particular by reinforcing the color previously obtained.

2. (original) Process according to claim 1, characterized in that it comprises moreover a step of preservation, independent of said steps of flavoring and coloring, consisting in placing the food product to be prepared or already partially prepared into contact with at least one preservation product obtained by pyrolysis of at least one vegetable material and/or comprising at least one compound selected from the group formed by preservatives or CE number selected from the following list: E 200, E 202, E 203, E 210, E 211, E 212, E 213, E 235, E 249, E 250, E 251, E 252, E 260, E 262, E 263, E 270, E 300, E 301, E 325, E 326, E 330 and E 334.

3. (original) Process according to claim 2, characterized in that the preservation step is carried out by applying to said food product a smoke obtained by pyrolysis of at least one organic vegetable material at a temperature comprised between 150°C and 300°C, preferably between 200°C and 280°C, if desired followed by a supplemental step of purification of the produced smoke, so as to reduce to an acceptable concentration the content of undesirable compounds of the type of polycyclic aromatic hydrocarbons (PAH), phenolic compounds and the like.
4. (original) Process according to claim 2, characterized in that the preservation step takes place by applying to said food product a liquid smoke obtained by pyrolysis of at least one vegetable organic material at a temperature comprised between 150°C and 300°C, preferably between 200°C and 280°C, if desired followed by a supplemental step of purification of the produced smoke, so as to reduce to an acceptable concentration the content of undesirable compounds of the type of polycyclic aromatic hydrocarbons (PAH), phenolic compounds and the like, said produced smoke, if desired purified, being condensed in liquid form once produced in a suitable condensation device.
5. (previously presented) Process according to claim 1, characterized in that the flavoring step takes place by

applying to said food product, a smoke obtained by pyrolysis of at least one vegetable organic material at a temperature comprised between 200°C and 800°C, preferably between 300°C and 400°C, if desired followed by a supplemental step of purification of the produced smoke when said pyrolysis temperature is comprised between 400°C and 800°C, so as to reduce to an acceptable concentration the content of undesirable compounds of the type of polycyclic aromatic hydrocarbons (PAH).

6. (previously presented) Process according to claim 1, characterized in that the flavoring step takes place by applying to said food product a liquid smoke obtained by pyrolysis of at least one organic vegetable material at a temperature comprised between 200°C and 800°C, preferably between 300°C and 400°C, if desired followed by a supplemental step of purification of the produced smoke when said pyrolysis temperature is comprised between 400°C and 800°C, so as to reduce to an acceptable concentration the content of undesirable compounds of the type of polycyclic aromatic hydrocarbons (PAH), the smoke produced, if desired purified, being condensed in liquid form once produced in a suitable condensation device.

7. (previously presented) Process according to claim 2, characterized in that the pyrolysis takes place under precise

control, to about 0.1%, of the volume of oxygen during said pyrolysis.

8. (previously presented) Process according to claim 2, characterized in that the pyrolysis takes place under precise control, to about one degree Celsius, of the pyrolysis temperature.

9. (previously presented) Process according to claim 2, characterized in that the organic pyrolyzed material is essentially constituted by fibers or chips of at least one vegetable substance such as wood, cellulose or any other mono or polysaccharide or ligno-cellulose complex.

10. (previously presented) Process according to claim 2, characterized in that the pyrolysis takes place in a vibrated elevating reactor of the type comprising essentially a heatable chamber substantially hermetically sealed containing at least one ascending tubular element that is vibrated and receiving an organic material to be pyrolyzed, for the production of smoke or a liquid smoke adapted for the smoking of food products.

11. (previously presented) Process according to claim 2, characterized in that the pyrolysis takes place in a reactor comprising essentially a substantially hermetically sealed

heatable chamber containing at least one rotating endless screw heated by the Joule effect, said at least one screw receiving an organic material to be pyrolyzed, for the production of smoke adapted for smoking food products.

12. (previously presented) Process according to claim 4, characterized in that the liquid smoke used has, once condensed, a volume content of benzo[a]pyrene of at most 10 ppb and a volume content of benzoanthracene of at most 20 ppb.

13. (previously presented) Process according to claim 1, characterized in that the coloring step is carried out by performing Maillard reactions on the food product to be prepared or already partially prepared.

14. (original) Process according to claim 13, characterized in that the coloring step takes place by placing the food product to be colored into contact with a composition containing at least one carbonylated substance other than hydroxyacetaldehyde and reducing sugars.

15. (original) Process according to claim 14, characterized in that the coloring step takes place by placing the food product to be colored into contact with a composition containing at least one substance selected from the group formed

by hexadecanal, glutaraldehyde, 2-ethylhexanal, farnesal, 2-butenal, 2-methylhexanal, glyoxal, 2-methylpentanal, neral, tridecanal, 2-hexanal and 2-propenal.

16. (original) Process according to claim 13, characterized in that the coloring step takes place by placing the food product to be colored into contact with an aminated composition containing at least one amino acid.

17. (previously presented) Process according to claim 1, characterized in that the coloring step takes place by placing the food product to be colored into contact with at least one coloring composition comprising at least one colorant selected from the group formed by carmine, caramel, paprika, annatto, sandalwood and by the colorants of CE number selected from the following list: E 100, E 101, E 102, E 104, E 110, E 120, E 122, E 123, E 124, E 127, E 128, E 129, E 131, E 132, E 133, E 140, E 141, E 142, E 150a, E 150b, E 150c, E 150d, E 151, E 153, E 154, E 155, E 160a, E 160b, E 160c, E 160d, E 160e, E 160f, E 161b, E 161g, E 162, E 163, E 170, E 171, E 172, E 173, E 174, E 175 and E 180.

18. (previously presented) Process according to claim 1, characterized in that one, several or all of the steps among them flavoring, coloring and preservation, are carried out by

separate spraying of liquid compositions ready to use obtained from the flavoring, coloring or preservative compositions, onto the food product to be prepared or already partially prepared.

19. (previously presented) Process according to claim 1, characterized in that one, several or all of the steps among them flavoring and preservation are carried out by smoking the food product to be prepared or already partially prepared.

20. (previously presented) Food product obtained by the practice of the process according to claim 1.

21-25. (canceled)